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## HOLSTEINER METTWURST

### Meat:

- 30 kg beef meat, category II, (15 kg frozen pieces, not bigger than double-fist size, 15 kg fresh, minced with 4 mm)
- 50 kg pork meat, category II, (25 kg frozen pieces, not bigger than double-fist size, 25 kg fresh, minced with 4 mm)
- 20 kg pork meat, category VIII (fat), in pieces not bigger than double-fist size, deep frozen

### Other ingredients:

- Starter cultures
- 28,0 g mixture of nitrate with common salt
- 3,0 g pepper
- 0,5 g kummel
- 0,5 g coriander
- 2,0 g dextrose
- 2,0 g lactose

### Preparation:

Put the frozen fat pieces together with starter cultures and spices (but not the salt yet !!) into the bowl cutter and cut in first speed until pea size. Add 40 kg of frozen meat pieces and cut at first speed for five turns of the bowl. Now add the minced fresh meat together with the salt and continue cutting in first speed for a minimum of ten turns of the bowl, until the required granulation is reached. If binding should not yet be good enough at that stage, continue in slow mixing speed, until binding is ok.

Fill into thin raw sausage casings. Let the sausages dry for 24 hours at 18°C in a climatic chamber. After that ripening and smoking according to your own wishes.

## MORTADELLA, Italian style

### Ingredients:

70 kg of pork meat category III (pork shoulders)  
8 kg of ice  
22 kg of pork fat (pork cheeks)

20 g mixture of nitrate with common salt  
5 g MORTADELLA (Art. No. 00720)  
5 g KNACKS (Art. No. 52103)  
5 g BRATELLIN (Art. No. 51040)  
1 g SCHMAKOLINE (Art. No. 09820)  
1 g STERILATA ZWIEBELESSENZ (Art. No. 48560)  
3 g PFEFFER WEISS, GANZ (Art. No. 61140)  
3 g PISTAZIEN (Art. No. 61230)

### Casings:

Viskase Zephyr H 129/40 or Viskase Blasen SL Kal. 75/40

### Preparation:

Mince the pork meat with 2 - 3 mm final hole plate, slightly freeze the minced meat

Cut the pork fat into 1,5 cm cubes and scald it for 5-10 minutes in 100°C water, take it out of the water and let the water drip off well while still hot.

Put the minced and slightly frozen pork meat into the bowl cutter, add all spices except PFEFFER and PISTAZIEN. Run the cutter at first speed for a few rounds of the bowl, then add 1/2 of the ice and go on cutting until a temperature of 2°C is reached. Then add the rest of the ice and go on cutting until a temperature of 3 - 4°C is reached. Add the pre-scalded pork fat (which should have a temperature of 40°C by now) as well as PFEFFER and PISTAZIEN. Then use mixing speed to mix everything well. Fill the final product into prepared casings and put the sausages into Smoking/Cooking chamber (at first for 1 hour at 50-55°C, after that bring the sausages at 75-80°C with hot steam to a central temperature of 72°C. After that shower them for 10 minutes and let them get cold at normal factory air temperature.

## “BIERSCHINKEN” - Sausage

### Ingredients:

3 kg beef meat category II  
11 kg pork meat category II  
8 kg pork meat category VI (cheeks)  
7 kg pork meat category IX (fat)  
8 kg ice  
  
60 kg pork meat category I (very lean)  
3 kg water / ice  
  
20 g mixture of nitrate with common salt  
5 g JAVANOL Bierschinken (Art. No. 00780)  
5 g KNACKS P (Art. No. 52103)  
1 g BRATELLIN (Art. No. 51042)  
1 g SCHMAKOLINE (Art. No. 09820)

### Casings:

NALO TOP, calibre 90, beef blind gut

### Preparation:

Cut the 60 kg pork meat of category I into 2 cm cubes and put these into the tumbler together with the 3 kg water/ice and 65% each of the spices. Tumble this for 10-15 minutes with 0,8 bar vacuum and keep the material for 12 hours in the cooling room afterwards.

Mince both the beef and pork meat of category II with a 3 mm final hole plate. In the next step mince the pork meat of categories VI and IX as well with 3 mm final hole plate. Put the minced beef and pork II into the bowl cutter, add the rest 35% of each spice and cut in the first speed a few rounds of the bowl. then add 4 kg ice and continue to cut until a temperature of 3-5 °C is reached. Then add the minced pork VI and IX as well as 2 more kg of ice, go to second bowl cutter speed, until the emulsion has 12 °C. after that, add the last 2 kg of ice and continue cutting until final temperature is 12-14 °C, now mix the tumbled pork category I into the emulsion (mixing speed reverse) until there is a good binding.

Now fill into the prepared casings. Put the sausages into the Smoking/Cooking chamber (50-55 °C for colour development, then smoking at 60-65 °C until the sausage colour is good. After that scalding with hot steam at 75-78 °C until a central temperature of 72 °C is reached.) Then shower the sausages in the chamber or cool them down in a tank with cold water.

## Tongue-Blood-Sausage

### Ingredients:

55 kg pork tongues (cured and cooked, see below)  
15 kg fat from pork back  
30 kg mixture of pork rind and pork blood (approx 6,0-7,5 kg of blood content)

16 g mixture of nitrate and common salt  
10 g GLANZROT ST, complete mixture incl. colour development product  
(Art. No. 24040)  
1 g GLUTABEST GOLD (Art. No. 08660)  
2 g STERILATA ZWIEBEL-ESSENZ (Art. No. 48560)

### Casings:

Sterile casings, calibre 120

### Preparation of the material:

**Pork tongues:** Injection of brine (15-20%), which has a concentration of 10°Bé. After injection, tumble. Then put for 30 minutes in "tongue-skin-loosener" (Art. No. 59223). After that cook the tongues until central temperature is 70 °C (attention: start with cold water!). After that, take off the tongue skin and cool / neutralize the tongues under running cold water. Finally cut them into 3-4 cm cubes.

**Backfat:** cut in 6 mm cubes, scald for 3-5 minutes at 100 °C, clean under hot running water. The fat should have a temperature of 50 °C, when they are later mixed into the blood-rind mixture (see below).

**Blood-rind mixture:** For 100 kg of such mixture, you need 60-55 kg pork rind (cooked), 20 kg water and 20-25 kg pork blood. Clean the fat-free pork rind and cook it for 45-60 minutes at 100 °C in a water bath. After that, take it out and cool it down until 70-80 °C, then put it into the bowl cutter and cut it at high speed until the mass looks white, final temperature should be 45-50 °C (use hot or cold water to regulate the temperature accordingly). When the product is a fine, homogenous mass, add fresh unsalted blood and mix well. After that add backfat and tongue pieces together with spices. Mix well. Fill into prepared casings (attention: filling temperature not below 40 °C !!). Colour development 20 minutes at 40-50 °C; after that scalding in water bath of 78-80 °C (central temperature 72 °C). Finally shower the sausages shortly and let them cool at factory air temperature.

## Wiener Sausage

### Ingredients:

15 kg beef meat, category III  
30 kg pork meat, category III  
15 kg pork meat, category VI (cheeks)  
18 kg pork meat, category VIII (fat)  
22 kg ice

20 g mixture of nitrate with common salt  
4 g WIENER WUERSTCHEN (Art. No. 60870)  
5 g KNACKS P VK 5 GOLD (Art. No. 52263)  
5 g BRATELLIN (Art. No. 51042)  
1 g SCHMAKOLINE (Art. No. 09820)

### Casings:

natural casings, calibre 22/24

### Preparation:

Mince the beef and pork meat of category III with final hole plate 3 mm. After that, mince the pork meat of category VI and VIII also with final hole plate 3 mm. Put the minced category III meat (beef and pork) into the bowl cutter and add all spices, including the salt. Cut the meat a few rounds at first speed, then add 1/2 of the ice and continue to cut, until the product has a temperature of 3-5 °C. Then, add the minced pork meat of category VI and VIII as well as 1/4 of the ice. Cut the product in second speed until temperature is 12°C. Now, add the rest 1/4 of the ice and continue to cut until final product temperature is 12-14°C. Fill into prepared casings.

Colour development at 50-55°C.

Smoke with 60-65°C until wished for colour is reached

Scalding at 75-78°C

Shower the sausages in the chamber or cool them down in a water bath.

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## Chicken sausage, Wiener style

### Ingredients:

55 kg of chicken meat, category II  
23 kg of chicken fat / skin  
22 kg ice

20 g mixture of nitrate with common salt  
5 g WIENER (Art. No. 00901)  
5 g KNACKS P VK 5 GOLD (Art. No. 52263)  
5 g BRATELIN (Art. No. 51042)  
1 g SCHMAKOLINE (Art. No. 09820)

### Casings:

natural casings, calibre 22/24

Mince the chicken fat / skin with 3 mm final hole plate (use a separating device!), slightly freeze the minced material and then cut it in the bowl cutter with 10% of the ice until its fine. Then take this out of the bowl cutter.

Mince the chicken meat of category II with 2 or 3 mm final hole plate, then put it into the bowl cutter together with all spices (incl. the salt). Cut a few rounds at first speed, then add 1/2 of the ice and continue to cut, until the product has a temperature of 3-5 °C. Then, add the prepared chicken fat / skin as well as 1/4 of the ice. Cut the product in second speed until temperature is 12°C. Now, add the rest 1/4 of the ice and continue to cut until final product temperature is 12-14°C. Fill into prepared casings.

Colour development at 50-55°C

Smoke with 60-65°C until wished for colour is reached

Scalding at 75-78°C

Shower the sausages in the chamber or cool them down in a water bath.